

'Our Dessert Menu'



apple turnover <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$14
Plucky cake <i>banana cake, vanilla pudding, wafers, banana buttercream</i>	\$14
rice pudding <i>brown sugar ginger mousse, oatmeal streusel, peach compote</i>	\$15
strawberry semifreddo <i>lemon shortcake, macerated strawberries, lemon curd, strawberry sorbet</i>	\$15
chocolate cherry pavlova <i>chocolate custard, cocoa meringue, cherry compote, chocolate sorbet</i>	\$15
tasting of seasonal ice creams or sorbets <i>waffle tuile</i>	\$14
daily selection of artisanal and farmhouse cheeses <i>shallot-thyme jam, candied nuts, honeycomb, crostini</i>	\$21

Dessert Cocktails

BUFFALO EXPRESS – Too full for dessert? How about bourbon and espresso?! A delicious dessert cocktail enjoyed with Buffalo Trace Bourbon, a shot of espresso, Tuaca Liqueur, St George Nola Coffee Liqueur and a touch of simple syrup. Served chilled on the rocks. \$17.50

DREAMSICLE – This creamy dessert cocktail will bring back memories! We take our House Infused Orange Vodka, Licor 43, Mozart White Chocolate Liqueur and simple syrup, shaken and served in a martini glass with a dollop of fresh cream and orange zest. \$17.50

STRAWBERRY SHORTCAKE – Not hungry for cake, have a cocktail for dessert instead. Local Sourland Mountain Vodka, Fregola Strawberry Liqueur, vanilla simple syrup, strawberry puree and a touch of cream, served up in a martini glass will be sure to please! \$17.50

Gloria LaGrassa, Owner

7/26/24